U. S. DEPT. OF AGRICULTURE Farm Security Administration

## + REMINDERS ON THE CARE AND OPERATION OF THE PRESSURE COOKER

## A. TESTING OF THE PRESSURE COOKER

1 Have cooker tested once a year or more often if used regularly .

2 Watch local papers or contact your County Home Agent or FSA Home Supervisor to find out where your cooker can be tested.

If the county doesn't offer facilities for testing your pressure cooker, send your cooker to the manufacturer for testing.

4 Be sure the safety valve is tested as well as the gage.

# B.. CARE OF THE PRESSURE COOKER. KEEP PRESSURE COOKER CLEAN TO INSURE SAFE OPERATION

## 1 Body of the cooker:

a Tighten all screws on your cooker.

b Avoid bumping the cooker against hard surfaces.

- c Keep your cooker polished. Use whiting and household oil; Bon Ami and household oil; or aluminum cleaner and household oil. Wash and rinse the cooker thoroughly to remove all foreign material.
- d Prevent odors from forming in cooker by thorough airing. Always store the cooker with crumpled papers in it and without fastening the cover.
- e Remove odors as follows: Use I tablespoon cream of tartar to I quart water. Fill cooker above darkened water line. Bring to 15 lb. pressure and allow to cool. Wash cooker in hot soapy water, rinse and dry.

#### 2 Gasket or Seal:

a Metal to metal seal:

Keep clean and polished.

If cover sticks, coat gasket with very thin film of vaseline or mineral oil

b Rubber or composition gasket:
Follow manufacturer's directions for turning and stretching the gasket.
Put soap and water on this gasket to make it easier to re-insert. If necessary, it can be replaced at a small cost.

#### 3 Gage

a Do not use the gage as a handle

b Do not tip the cover upside down when hot. Moisture may collect in the gage and cause rust and corrosion.

#### 4 Safety Valve:

- a Take valve apart and clean after each using. If corroded, use whiting and household oil.
- b If there is a spring in the valve, be sure that it is in good condition.
- 5 Safety Plug:

The safety plug is an added safety device and will release at about 30 lb. pressure. If this happens, the plug must be replaced.

#### C. PRECAUTIONS IN USING THE PRESSURE COOKER

- 1 Always follow the directions of the manufacturer of the cooker.
- 2 Never operate the cooker without some water in it.
- 3 Let the steam flow from the petcock for 10 full minutes before closing it.
- 4 Hold pressure constant as possible. Fluctuation draws the liquid from jars.
- 5 Open the petcock, remove cover within 2 minutes after pressure reaches zero.
- 6 Remove jars from the cooker after the vigorous boiling has stopped.
- 7 Hard water, strong alkalies or breakdown of aluminum may cause pitting.
- 8 Never have cooker welded or repaired locally always return to manufacturer.

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